

TERROIR

Burgundy
Grape variety: Pinot noir
Soil: Clay and limestone

VINIFICATION

Hand and mechanical harvest, picking out of the best grapes, total destemming.

Cold maceration before alcoholic fermentation (6-8°C) between 5 to 8 days.

Vatting during 15 to 20 days in stainless steel tanks with total submerged cap. Pumping over during vatting.

Controlled temperatures (25°-28°C).
Pneumatic pressing.

AGEING

Ageing on fine lees in tanks



TASTING

COLOR

Brilliant ruby-red color

NOSE

Cherry and wild strawberry aromas with a touch of undergrowth. Fine and elegant

MOUTH

Supple attack, full, round and tannic wine. Fruity flavours in final.

WINES & FOOD PAIRING

This wine can be matched with porc meat or "lapin chasseur".
Best served at 14°C